			Department Div	of Publ	ic He	alth a	and Sc	cial Se	ervices				1		1
										ed .		Page	. 1	of.	1
INSPECTION R	SNI TYPE	GRADE	Food Esta				HMENT		Kepo	11		raye			-
Regular	1	4	12 727	17	LTOK	îξξ	SPA	JAL P	SATCHO	Y AN	DH	ST F00).		
Follow-up	-	13		ME OUT		MIT H	OLDER	100	1 By	1.10	130	91.1.2			
Complaint		RATING	1:38 pm 4:	12 PM	11	+CUI)	/AN.	1001	EP						
Investigation		1 13 1	SANITARY PERMI	T NO.			(Addre	ss)			· (UALI			
Other:			170001614		140	T3	TR	tot 2	-IF 1	UELLEI)O 6	MAN			
ESTAB	LISHME	NT TYPE	AREA TE	EPHONE.	No.	of Risk	Factor/	nterventi	on Violatio	The second name of the second		and the same of th	RISK (CATEG	ORY
K > IANI	4MI		633	- 408°	No.	of Repe	eat Risk	Factor/In	tervention	Violatio	ns	N/A	3	3	
371 Kun - 11	FOO	DBORNE	ILLNESS RISK	FACTO	DRS	AND	PUE	LIC H	EALTH	- INT	ERVE	NTION	S		
			ated compliance (IN, OUT, N												
		T = Not in complia	nce N/O = Not observed N				-			ction R=	Repeat	iolation F		emerit p	
Compliance	Status	Sun	ervision	cos R	IPIS	Col	mplianc	e Status		iazamiou	io Food	(TCS Foo		SR	PT:
1 IN OUT	- T	The same of the sa	present, demonstrates	TT	T.	16	IN OUT		Proper coo				9	T	T 6
1 IN OUT		knowledge, and p			6	17	IN OUT	N/A X/g	Proper reh	eating pro	cedures	for hot holdir	lg		6
		The state of the s	ree Health		1 0				Proper coo						6
2 IN OUT			reness; policy present orting, restriction & exclusion	-	6	19	יוסק או מס (אור		Proper hot Proper cok				2	4	6
3 (11) 331			enic Practices		10				Proper date				+	+	6
4 IN OUT	N/A N/O	The second second second	ting, drinking, betelnut, or	TT	T 6		·		1000						
K		tobacco use		\perp					Lo	nsumer	AUVISO	ry			
5 IN OUT			n eyes, nose, and mouth amination by Hands		6	22			Consumer	Advisory	provided	for raw or			
6 IN OUT		Hands clean and		T	16	22	IN OUT	(N/A)	undercocke	ed foods	•		- 13		0
300	N/A N/O	No bare hand con	tact with ready-to-eat foods o	8	6		_	49	Highly S	usceptil	de Popi	ulations			-
000	TON NO		e method properly followed		10	23	IN OUT	(N/A)	Pasteurized			bited foods	not		6
TUO (NI) 8		Adequate handwa accessible	shing facilities supplied &	1 1	6				offered	Cherr	alaal				L
			ed Source			-		0	_				_	_	T
9 W OUT	~		m approved source	TT	6	24	דעס או	(N/A)	Food additi	ives: appr	oved and	property use	id		6
	N/A (N/O)		proper temperature		6	25	TUO (NI)			tances pro	perty ide	ntified, store	d,		6
11 (IN) OUT			dition, safe, and unadulterated	1	6				used	241 - 8					L
12 (N) OUT	N/A N/O	parasite destruction	available: shellstock tags,		6		T -	7	Compliance			Procedur	es	_	_
(100 to 100 to 1	9 8 6		m Contamination			26	IN OUT	(N/A)	process, an			CHAILZEG			6
	N/A	Food separated a			6		Risk	actors an	e imamner r	cactices o	or proced	ures identific	d as the	taom e	1
14 IN OUT	N/A		aces: cleaned & sanitized		6							sa or injury.			
15 N OUT			ned, and unsafe food		6		interv	entions are	e control me	asures to	prevent f	oodbome illi	ness or	injury,	
			GO	OD RE	TAIL	.PR	ACTIO	CES				- W			III S
70.000		Good Retail Practi	ices are preventative measure	es to control	the intr	oduction	of patho	gens, chen	nicals, and p	hysical o	b jects into		s.	W2481	
Mark "X" Compliance :	in box; if n Status	umbered item is no	ot in compliance and/or if CO	COS R	COS IPTS	=Сопе		te during i Status	nspection	R =Repe	at violatio	n PTS =		t points	IDTO
		Safe Foo	d and Water	10001 11	1	-	пришно	, 012103	Prop	er Use	of Utens	ils	100	4.	11.10
27 Pa	steurized o	aggs used where re	equired		1	40			sils: properly						1
28 W	ater and Ic	e from approved so		2	41		tensils, equandled	uipment and	d linens: p	roperly st	ored, dried,			1	
29 Va	riance obta	ained for specialize	ed processing methods	+	1	42			single-servic	e articles	property	stored, used		+-	1
		THE RESERVE TO THE PERSON NAMED IN	erature Control			43	-	loves used			ресроину				1
			dequate equipment for		1				Jtensils, E						
ter	nperature	control openly cooked for h	not holding		-	44	1 -				es cleana	ble, properly			1
					11	-			onstructed, a		maintaine	d, used; tes	-	-	
12/20/2012		wing methods use			1	45		rips	3000000000						1
33 Th	ermomete	provided and acc	urate entification			46	M	onfood-cor	ntact surface	-	- THAI				11
34 Fo	od properh	labeled; original o			11	47	THE STATE OF	nt & cold w	vater availab	ysical F		-	-	1	2
			ood Contamination		20122	48			stailed; prop		-		1		2
	ects, rode	nts, and animals no	ot present		2	49			wastewate	-				1	2
30 1 2		n prevented during	food peparation, storage &		1	50	To	ollet facilitie	es: properly	construct	ed, suppl	ed, & cleane	ed be		2
	play rsonal clea	inliness			1	51	-					maintained	_		2
		: properly used an	d stored		11	52			ilities instalk	-			+		1
39 Ws	ashing fruit	s and vegetables			1	53						ed areas use			1
			d the above violation(s		- 37	9700		1000000	ARREST AND ADDRESS OF THE PARTY	nents ar					
I am a	ware of	the corrective	measures that shall be	e taken.		54	S		mit, Health	Certificate	s valid a	nd posted			2
and the same of th		// N	ION CABRAL 1	1/-		-	_	Dar	12	27/1:	+	١	2/2	7/17	1
言語	Print and	Sign)	J. OPUZ 12910	1	2	24	UNIX.	HACE.	llow-up (Cli	rcle ope).	YES	NO	Follow		3
				DPHSS/DEH		V. M	ILIO T		qo	. sie ene).	77		42	1/1	-
Hev: (08.27.15	1/) White	DEM33/DEH	Yell	pw: F000	d Establisi	unent					N/S		
		1													

	Depart			n and Social Serv mental Health	ices		. 1
	Food			Inspection F	Report	Page 2	- of H
	MENT NAME	J124 0130e	LOCATIO	N (Address)			
		AST \$000)		TRACT 217	DEDEDO GUAL	<u>/</u>	
12	PECTION DATE SANITARY PERMI		PERMIT I	HOLDER VIXAN JOSTE	- P		
	11.000			SERVATIONS			
(20000000000000000000000000000000000000	Item/Location	Temperature			/Location	Temps	rature (° F)
SAVSA	L SPAGHETTI BUFFET LINE				/ BUFFET LINE	103	rature (* P)
FISHIN	ISG /BUFFET LINE	26.5		UDKEDPORK A		425	-
FRIED	CHICKEN / BUPPET LINE	12.5					
TELED.	RICE/BUPPET LINE	1140					
PORKT	NOLA-/BUPPELLINE	1194.5					
CHICKE	V TINOLA/BUPPET LINE	1740					
PORK S	TOMACH/BUFFET LINE	163.5					
CODE	PILE PILE COOKER	1735					
Commence of the last of the la	L PIBS/ BUFFET LINE	163.5					CORRECT
ITEM NO.	OBSERV	ATIONS AN	ND COF	RRECTIVE ACT	rions		BY DATE
Violation	s cited in this report must be com				l, or as stated in Se	ections 8-4	05.11 and
<u> </u>	A breeze of minor and mi			Food Code.	Bacaro and a		
	10	AS COMPUC				COMPLAINT	
				IN CLISTOME		EN	
	TAKE OUT OFFICE. THE U	MPLHINT V	VAS UN	SUBSTANTIATED.	- PREVIOUS ASSE	SCHENT	
	DATED 3/21/15.					***	
·	.,,					-	
	THE POLLOWING VIOLATIONS	WERE ABST	EVED:				
10	PHF/TCS FOODS HELD BELD	7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7		E BUFFET LI	WE.		70.0
		BE HELD			FOR HOT HOLD	1N6 TO	1005
	PREVENT THE PAPID GROWF			VI HINDLYONE	101-1101-1104	امل هواا	,
	THE COUNT HAT LANDERS OF	110/2/AII	L+711	IDMINIST OF	ar DICCHOOD		
	THE PROOS NOT MEETING TE	MIEHLINES	FRAN	IKE INFAIR WE	E NOUNTEN-	and a second	
25	A FINAL MARKET BULLETIN	- burbar	Inia	Ario talonia	7 1 1 119 10100		that o
35	A FLY WAS 19 SERVED IN THI	= pyrrei	MEA	AND ANOTHE	R IN THE KITCH	tev pre	1/27/18
		HE PRONT E	MKANA	POORS AND 1	HE BACK EXIT &	scheen	
	DOOKS OF THE KITCHEN.						
	THE PRESENCE OF PESTS SHA	L BE PREVI	ENTED	AND ALL ONER	COPENINGS SHAL	LEE	
				ESTS AND CONT	HULVA-TION OF		
	FOOD/EQUIPMENT.						
			,				
							
Based on the	nspection today, the items listed above identify	lolations which sh	all be corre	cted by the date specifie	d by the Department. Failu	ire to comply m	ay result in
the immediate submitted to t	suspension of the Sanitary Permit or downgrade to Director within the period of time established	. If seeking to app	peal the rest	elt of any notice or inspe	ction findings, a written rec	quest for hearing	g must be
Person in Cha	rge (Print and Sign)				Dat	e:	112
DEH Inspector	VOD CABOAL VIV				Da	12 (ア te: ・・・・	(1)
T-SHIMIZU	J.CPUZ "		MUHLL	-)		12/27	17
HOT Rev:	98 and 1 WI	nite: DPHSS/DEH	甲他工	ood Emblishment	55 TO J		

	Department of Public Health and Social Services Division of Environmental Health	. 1
	Food Establishment Inspection Report Page	ろ of 4
MUSIES	SPECIAL BATCHOY AND PAST 7000 LOGATION (Address) LOGATION (Address) LOGATION (Address)	
12	SPECTION DATE SANITARY PERMIT NO. PERMIT HOLDER 124 / T (7000 1014 HOLDER) JOSE P	
ITEM NO.		CORREC BY DATE
Violatio	ns cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-	
36	8-406.11 of the Guam Food Code. SPUSI SUARDS NOT PROMOD IN BETWEEN THE HAND SINK AND THE FOOD PREP SINK	Tihali
	PRETAPATION COUNTER IN THE ETICHEU.	11/2/19
	A SPLACI GUARD SHALL BE PLACED BETWEEN THE HAND SINK AND THE FOOD PREP	
	SINC/PREPARATION COMMER IN ORDER TO PREVENT CONTAMINATION SHOT FOOD AND	
	tournet.	
双	WIPING CLOTHS NOT STORED IN SANITIZER BETWEEN EACH USE.	thak
-0-	WIPING CLOTTES SHALL DE STORED IN SANITZER TO PREVENT BACTERIAL POWAY.	1101/18
42.	SINGLE SERVICE APPLICES NOT STORED PROPERLY IN BUFFET APPLE.	1/27/18
	SINGLE SERVICE ARTILLES SHALL BESTORED PROPERLY TO PREVENT COMPANIMATION	<u> </u>
	PAINCHI UZE.	
44	REFFIGERATOR DOOR SEALS IN DISPETABLE IN THE STORAGE AREA.	1/27/18
	IALL REPRIGERATION EQUITMENT SHALL BE IN GOOD REPAIR TO ENSURE FOOD IC	1-(/18
	STOPED AT PROPER TEMPERATURES.	
45	CHEMICAL TEST KITS NOT PROVIDED. ONE OF THE THREE COMPARETMENT SINK FAMILYS	1 lan lan
	CHEMICAL TEST KITS NOT PROVIDED. ONE OF THE THREE COMPAREMENT SINK FANCESS	1/27/18
	CHEMICAL TEST 14TS SHALL BE PROVIDED TO ENSURE PROPER SPENISH OF SANITIZER	
	THREE COMPARTMENT SING SHALL BE IN 6000 REPAIR TO ENSURE ALL EQUIPMENT	
	AND UPENOLS ARE THOROUGHLY WASHED.	
46	ACCUMULATION OF GREASE ON THE STOVE, ACCUMULATION OF STAINS ON THE WATERING	Uzulia
10	(KITCHEN) ACMMULATION OF FOOD PHRTILLES AND GREASE ON BUFFEI LINE PLOOK	1/4/18
	AREA AND EQUIPMENT.	
	ALL NINFORD -COMPACT SUPPRIES SHALL BE CLEANED AS OFTEN AS MEEDED TO	
	PREVENT THE ATTRACTON OF PESS.	
Based on the late	inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply measurements are supported by the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing.	By result in
Lich benjuan	ree (Print and Sign)	g must be
DEH Inspector	(Print and Sign)	7/17
7-2HJM	1. OF 2 2-	111
Rev	White: DPHSS/DEH Yellow: Food Establishment	
	L	

- X	Department of Public Health and Social Services	
	Division of Environmental Health Food Establishment Inspection Report Page	4 of 4
EŞTABLIŞH	MENT NAME LOCATION (Address) LOCATION (Address)	+ or _
	SECTION DATE: ISANITARY PERMIT NO PERMIT NO PERMIT HOLDER	
12	PECTION DATE: SANITARY PERMIT NO. PERMIT HOLDER 127, 7 TAWYAN JOSE P	
ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
Violation	s cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-4	05.11 and
LIF	8-406.11 of the Guam Food Code. HOT WATER NOT PROVIDED FOR THE THREE COMPART NEW SING FAULET IN	Ibake
71	DISPERMIR.	1/2-VIE
	HOT WATER SHALL DE PROVIDED FOR ALL COMPARTMENT OF A THREE COMPARTMA	nir
	SINK TO ENSURE ALL EQUIPMENT IS THOROMUTLY WASHED.	
171	10 2 4 p / 5 1 / 4 a a a a a a a a a a a a a a a a a a	1/ /
1 9	AIR GAP / BACKWATER VALLE NOT PROVIDED FOR MANUAL MARENAGHINGSINCS,	1/27/18
	MECHANICAL WARE MOSTING SINK, AND FOILD PREPARATION SINKS. AIR GAP / BACKWATER VALUE SHALL BE PRIVIDED FOR ALL FOOD/FOOD EQUIPMENT	
	SINKS TO PREVENT THE BACK UP OF SEMAGE.	
-	The property of the property o	
2	ACCUMULATION OF STAINS ON THE WALLS OF THE FICHER.	1/27/19
	ALL WALLS SHALL BE CLEANED AS OFFEN AS NEEDED TO PREVENT ATTRACTION	
	OF PESTS AND ANY UNSANIPARY CONDITIONS.	
	PHOTOS WERE TAKEN.	
	PEMOVED A PLACKED NO:	
	ISSUED B PLACARD NO.:01002	
	BRIEFED FIC ON THIS INSPECTION REPORT.	
-		
sed on the is	respection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Fallure to comply in	an special in
immediate mitted to th	suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing Director within the period of time established in the notice for corrections.	ig must be
son in Char	ge (Print and Sign) Date: 12 2	7 17
H Inspector	(Printerior Sign) (CRIZ D.MICHEL) Date: (2/2)	7/12-
	- III III	- (10